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## Homemaking on the Test

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One of the Institute's five kitchens. In this kitchen, and two others, appliances are tested by daily use such as they would have in the home. The other two kitchens are used mainly for the study and development of meal planning and cookery methods. Standardized cooking tests, one shown below, are made in combination with engineering tests



## Homemaking on the Test

*Katherine Kaufmann explains the various activities in a large magazine testing laboratory*

**G**OOD HOUSEKEEPING INSTITUTE is an editorial department of Good Housekeeping Magazine whose function is to supply homemakers with information helpful in finding a way through the complexities of modern home management. To develop and authenticate the information it publishes, the Institute has facilities including kitchens, laundries and laboratories. Nearly 50 people are on its staff, including home economists, chemical and textile engineers and other trained specialists.

In its foods work the Institute originates, develops and adapts cookery methods, menus, recipes and meal-planning ideas that help solve the problems of planning, buying for, preparing and serving meals that are appealing, soundly nutritious and moderate in cost.

Good Housekeeping Bureau, another editorial department of the magazine, has laboratories and other facilities for making technical investigations of foods, as well as cosmetics and pharmaceuticals.

Trained home economists try to make recipes so accurate and direct that anyone who follows directions will get as good results in her kitchen as the Institute did in its own. To attain this, every recipe offered by the Institute is carefully checked and re-checked in its kitchens to make sure that inaccuracies, guesswork and variables in measurements, time and temperature have been eliminated.

An important feature of Institute recipes is the use of measuring cups and measuring spoons of standard capacity, with all measurements level. Research has convinced the staff that among the chief reasons for

a recipe's shining success for one cook and another's dismal failure is variation in the capacity of ordinary cups and spoons, as well as in the cook's conception of what constitutes a spoonful.

Institute recipes list ingredients in the order in which they are to be used. This is done to eliminate confusion and to save time and steps in gathering ingredients from cupboard and refrigerator.

In recipes requiring beating or mixing operations, Institute recipes give separate directions for using an electric mixer-beater. Hand beating methods often cannot be used with an electric beater except at the risk of failure so this added service is worked out by staff members.

Testing of appliances and equipment is done from both technical and practical angles. Engineers check appliances in their laboratory for suitability of design and construction and efficiency and economy in operation. Home economists put appliances through their paces to find out how successfully they do all of the jobs for which they are intended. For example, the ovens of a range will be used to bake, broil and roast everything from sponge cake to hearty roasts of beef.

The Institute is most concerned with finding out whether the product which has been found good from the standpoint of quality and purity is also good to eat. Samples are prepared in Institute kitchens, according to the manufacturer's directions. Again the tasting jury is called into action and asked to pass judgment on the products. Sometimes the jury feels that a manufacturer's product could be improved. When this happens the Institute usually undertakes to find out and advise the manufacturer how his formula and directions might be changed to increase the acceptability of his product.